



AFTERNOON TEA

\$130 per person
\$160 per person with a glass of champagne

FRESHLY BAKED PLAIN AND GINGER SCONES

accompanied by lemon curd, devonshire cream, and rose petal jam

TEA SANDWICHES

salmon gravlax, citrus cream cheese,
salmon roe, rye

chive egg salad, osetra caviar, brioche

tahini roasted carrot hummus,
carrot top pesto, pumpernickel

triple crème brie, brown fig chutney,
red watercress, whole wheat

SWEETS SELECTION

the mandarin

pistachio strawberry tart

matcha raspberry madeleine

blood orange panna cotta

hazelnut chocolate pate choux

CHOICE OF TRADITIONAL AND CURATED TEAS

organic himalayan meadow chamomile

fragrant apple-like sweetness with herbaceous honey overtones, celebrating the climate-resilient chamomile

imperial tung ting oolong

tung ting or "frozen summit" varietal oolong leaves grown in the ancient mountains of san lan shih provide a floral aroma with warm notes

osmanthus flowering tea

hand-sewn white tea blossoms with natural osmanthus flavor with a velvety fruit aroma and pronounced sweetness

shanghai rose

fragrant red rose petals and the sweet, sultry flavor of seductive lychee, release a slight nuttiness and floral aroma

lavender earl grey

a lovely floral and aromatic infusion of lavender, rose petals, and natural bergamot oil that is soothing and uplifting at the same time

life is peachy (+8)

inspired by the rich symbolism of the Pantone Color of the Year 2024, this blend is a warm and welcoming embrace that savors the comforting essence of white tea, blended with high-quality botanicals to support your immune system, uplift your mood, and offer moments of well-being



For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced.

Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.



AFTERNOON TEA FOR LITTLE FANS

\$85 per child
12 years of age or under

SANDWICHES

turkey ham and cheddar cheese

philadelphia cream cheese and fresh
sliced cucumber

peanut butter and strawberry jam

nutella spread, sliced banana, and
cookies

freshly baked homemade scones with
devonshire cream, strawberry jam, rose
petal jelly, apricot jam

PASTRIES AND SWEETS

cheesecake lollipops

cupcakes

mini chocolate chip cookies

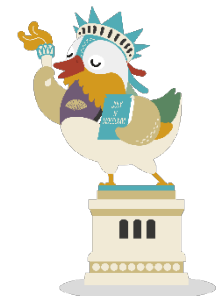
fudge brownie

fruit cup

CHOICE OF BEVERAGE

hot chocolate

pink lemonade



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